

Claims

1. Process for the production of 2*E*,4*Z*-decadienoic acid-*N*-isobutylamide (cispellitorine), characterised in that a 2*E*,4*Z*-decadienoic acid ester is reacted with isobutylamine in the presence of a catalyst, the mixture with unreacted 2*E*,4*Z*-decadienoic acid ester is optionally saponified and then the mixture is isolated by physico-chemical methods.
2. Mixture containing at least 80 wt.% of 2*E*,4*Z*-decadienoic acid-*N*-isobutylamide and at least two other *N*-isobutylamides of decanoic acid, 2*E*-decenoic acid, 2*E*,4*E*-decadienoic acid, 2*Z*,4*E*-decadienoic acid, 2*Z*,4*Z*-decadienoic acid, 2*E*,4*Z*,7*Z*-decatrienoic acid, 3*Z*,5*E*-decadienoic acid or 3*Z*,5*E*,7*Z*-decatrienoic acid.
3. Use of 2*E*,4*Z*-decadienoic acid-*N*-isobutylamide or a mixture according to claim 2 as an aromatic substance.
4. Use according to claim 3, wherein aromatic substance means a pungent principle or aromatic substance having a heat-generating effect.
5. Use according to claim 3 or 4 in preparations used for foodstuffs or luxury foodstuffs.
6. Use according to claim 3 or 4 in preparations used for oral hygiene.
7. Preparations used for foodstuffs, oral hygiene or luxury foodstuffs, containing 2*E*,4*Z*-decadienoic acid isobutylamide or a mixture according to claim 2.
8. Preparations according to claim 7, containing at least one other pungent-tasting or heat-generating substance.

9. Preparations according to claim 7, containing at least one pungent-tasting plant extract.
- 5 10. Preparations according to claim 7, containing at least one other pungent-tasting or heat-generating substance and at least one pungent-tasting plant extract.
- 10 11. Preparations according to at least one of claims 7 to 10 in the form of semi-finished products.
12. Preparations according to at least one of claims 7 to 11 in the form of perfume, aromatic and flavouring compositions and spice mixes.